



# FRANKIES 925

NASHVILLE, TENNESSEE



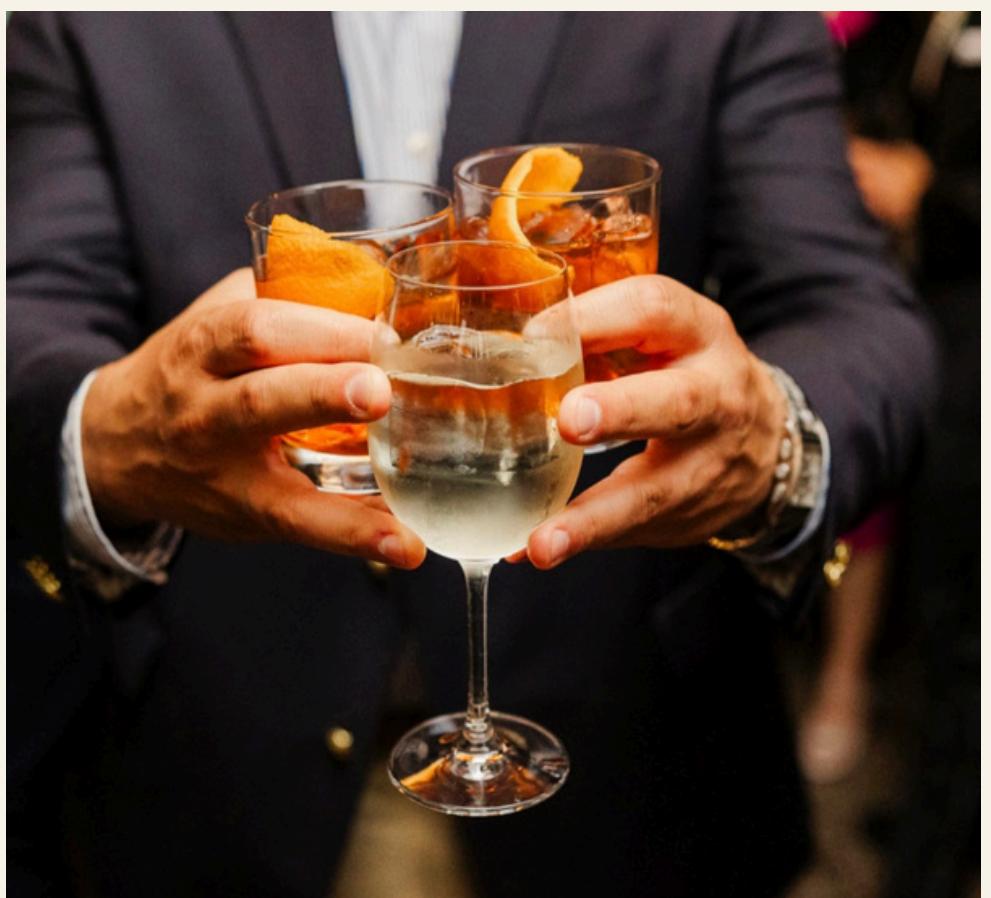
*Spuntino*

PRIVATE EVENTS  
& CATERING



Frankies takes great pride in our ability to bring our familiar and beloved restaurant classics to your events whether they're in any of our spaces, at a local venue, or in your backyard.

Our hope is to serve as the steward of unforgettable gatherings large and small for many years to come, just like we've done things in Brooklyn for the last two decades.



Our spaces can accommodate  
a wide array of events.  
From our private dining room for  
smaller gatherings,  
to a buyout of the restaurant for  
receptions of up to 130 guests.



PRIVATE DINING ROOM



## PRIVATE DINING ROOM

For parties of up to 25 who desire total privacy, our private dining room evokes the warmth and celebratory feel of a dinner party held at a friend's home—and features its own private entrance.

- 10 to 25 guests
- a la carte beverage options
- customizable menus from pizza to family style pasta dinners



# 925 SPUNTINO PATIO

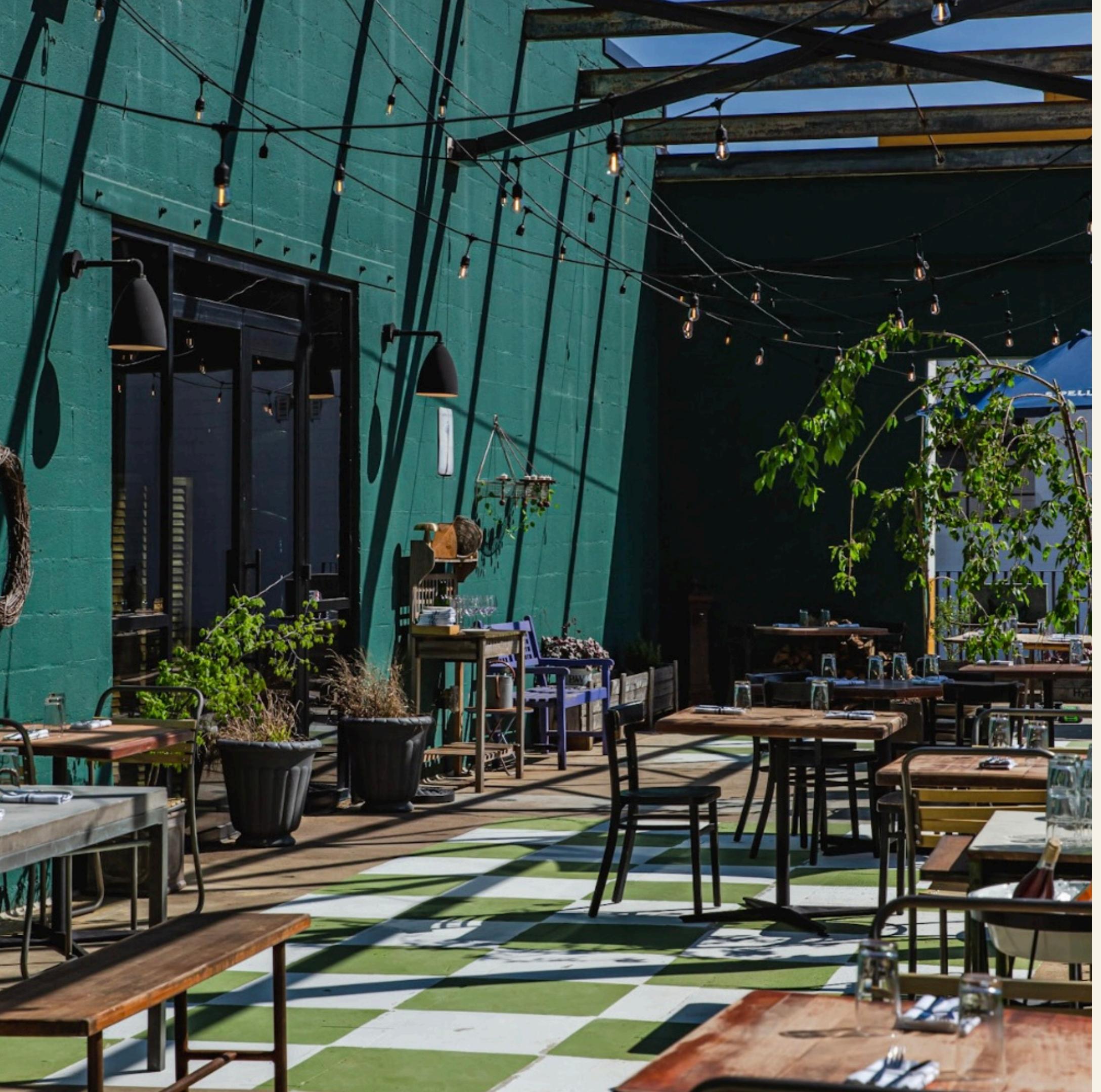




## 925 SPUNTINO PATIO

For all your garden party needs,  
the patio is a great option  
for groups of 20-50 for a seated dinner  
or up to 85 for a cocktail style event.  
The perfect choice for rehearsal dinners and  
welcome drinks.

- 20 to 85 guests
- Optional tent rental
- Customizeable food & beverage packages



A photograph showing the lower half of two men. Both are wearing blue denim jackets over dark shirts. They are holding clear glasses filled with a golden-yellow liquid, likely beer, and are clinking them together in a toast. The background is a plain, light-colored wall.

FULL BUYOUT OF FRANKIES 925 SPUNTINO



## SPUNTINO 925 DINING ROOM

The Spuntino Dining Room is a grand, high-ceilinged space with warm wood accents. Designed to accommodate a variety of event styles, the room features a stunning bar upon entry, cozy booth seating, and long communal tables perfect for family-style dining and shared moments.

Low lighting and candlelight set a romantic tone, while adjoining lounge areas offer relaxed spaces for mingling and conversation.

- 50 to 130 guests
- Adjoining patio & lounge spaces included
- Customizable food & beverage packages
- Complete privacy and the dedication of our entire team to your event!





## CATERING & OFFSITE EVENTS

Put us in charge of the food for your next event!

We offer full service & staffing offsite  
as well as custom food & beverage packages.

From backyard pizza dinners, to corporate holiday parties, or wedding receptions at other venues, our team can execute our menus from just about anywhere.



# CLASSICS 3 COURSE MENU

*\$75.00 per person, served family style*



## For The Table

Chef's Selection of Bread, Salumi, Cheeses, Vegetable Antipasti & Marinated olives

## First Course

*Served Family Style, Please Select Two*

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette

## Second Course

*Served Family Style, Please Select Two*

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Rigatoni alla Vodka & Fresh Ricotta

Chicken Scarpariello with Sweet Sausage, Hot Cherry Peppers, & Polenta

*ask about our seasonal options*

## Dessert Course

*Please Select Two*

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart

# SEASONAL 4 COURSE MENU

*\$85.00 per person, served family style*

## For The Table

Chef's Selection of Bread, Salumi, Cheeses, Vegetable Antipasti & Marinated olives

### Salad Course

*Served Family Style, Please Select One*

Escarole Salad with Walnuts, Pecorino,  
& Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley  
with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado  
with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives,  
Herbs & Shallot Vinaigrette

*Additional selections available for \$10 per person*

### Pasta Course

*Served Family Style, Please Select One*

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Rigatoni alla Vodka & Fresh Ricotta

*Additional selections available for \$10 per person*

### Dessert Course

**Please Select Two**

Red Wine Prunes with Mascarpone  
Ricotta Cheesecake  
Chocolate Tart

### Main Course

*Served Family Style, Please Select Two*

Chicken Scarpariello with  
Sweet Sausage & Hot Cherry Peppers

Grilled Whole Bucksnort Trout with  
Turnips, Pistachio & Lemon

Sliced Ribeye, served Chilled with Arugula,  
Red Onion, and Pecorino

Porchetta with Mushrooms, Marsala,  
Polenta & Broccoli Rab +\$8/person

Herb Crusted Roasted Ribeye with Roasted Root  
Vegetables +\$8/person

*Additional selections available for \$15 per person*

# BUFFET STYLE MENU

*\$45.00 per person*

## Salad Course

*Please Select Two*

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado with Balsamic Vinegar

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette

## Entrée

*Please Select Two*

*Additional selections available for \$10/person*

Cavatelli with Hot Sausage & Browned Sage Butter

Cavatelli with Roasted Cauliflower & Browned Sage Butter (Vegetarian)

Rigatoni alla Vodka & Fresh Ricotta

Chicken Scarpariello with Sweet Sausage & Hot Cherry Peppers

Frankies Meatballs with Pine Nuts & Raisins

Cheese (Vegetarian) or Bolognese Lasagna

Sweet Sausage with Roasted Peppers, Onions, & Polenta

## Dessert

*Please Select Two*

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart



# COCKTAIL RECEPTION & PASSED CANAPES

## Frankies Antipasto Table

*\$15 per person*

Selection of Salumi, Cheeses, Vegetable Antipasti & Marinated olives Housemade Pizza Bianco Bread

*\$20.00 per person, per hour*

*Please select up to 5 from the choices below:*

## Passed Items

Chicken Spiedini with Salsa Verde

Crab Cakes with Calabrian Aioli

Cocktail Style Frankies Meatballs

Mozzarella and Prosciutto Skewer

Caprese Skewers with Balsamic Glaze

Sicilian Pizza :

Choice of Regular, Pepperoni, or Tomato +\$5/person

## Crostini

Whipped Ricotta & Honey  
Kale & Harissa

Mushroom & Pecorino  
Tuna & Red Pepper  
Boquerones

## Raw Bar

Oysters with Red Wine Mignonette \$10/person

Shrimp Cocktail with Cocktail Sauce \$10/person

Fingerling Chips, Caviar and Crème Fraîche \$20/person supplement

# OPEN BAR BEVERAGE PACKAGE

A full selection of premium spirits and mixers, flat and sparkling water, soft drinks, and juice.

Specially selected wines to complement our menus and locally sourced beer.

All beverage selections are subject to seasonal availability.

\$45.00 per person for three hours \$15.00 per person each additional hour

## LIQUOR

Wheatley Vodka

Askur London Dry Gin

Potro Tequila

Buffalo Trace Bourbon

## BEER

Peroni, Italian Lager

Southern Grist, Teal, IPA

Wiseacre Tiny Bomb, Pilsner

## SPARKLING WINE

Silver Gate, Cava Brut NV, Catalonia, Spain

*A light, clean and dry Cava. Classic, versatile.*

## WHITE WINE

Franco Serra Gavi 2024, Piedmont, Italy

*A Light, Crisp Italian wine with soft minerality and juicy citrus notes. No oak. Versatile and crowd pleasing*

## RED WINE

Lucignano Chianti 2024, Tuscany Italy

*Light bodied red with bright red fruits, Mediterranean herbs and grippy tannins. A perfect pairing for all Frankies classics.*

*Beer & Wine Packages and on-consumption also available.*



# UPGRADED BEVERAGE OPTIONS

The selection of premium spirits and wines are available as replacements to the beverage package, or in addition.

\$60.00 per person for three hours

\$20 per person each additional hour

Additional spirits are also available, please inquire with specific requests

## LIQUOR

Roku Gin

Ketel One Vodka

Casamigos Blanco Tequila

Weller Reserve

Specialty Cocktails are available for

\$5.00 per cocktail

*inquire about custom cocktails*

## SPARKLING WINE

Seasonal Champagne Selection \$15.00/person

A classic Champagne, please inquire

## WHITE WINE

Columna Albariño 2022, Galicia, Spain \$5.00/person

*A fresh, vibrant and light wine with fresh acidity. A perfect reception wine.*

Sandhi Chardonnay 2022, California, USA \$7.00/person

*Classic Chardonnay with notes of orchard fruit and citrus.*

## RED WINE

G.D. Vajra Langhe Nebbiolo 2022 Piedmont, Italy \$5.00/person

*Classic Nebbiolo from the Langhe with red fruit, spice and gentle tannins.*

Volpaia Chianti Classico 2022 Tuscany, Italy \$7.00/person

*100% Sangiovese with dark red fruit, velvety tannins and hints of earth.*

*Please inquire about additional wines available from our cellar*

# 2025 Frankies Drop Off Catering Menu

*All Items Priced at portions for 10 people unless otherwise specified*

## FRANKIES SIGNATURE ANTIPASTI ~ \$190

Includes Chef 's selection of Cured Meats, Cheese, Roasted Vegetables, & Olives  
Housemade Pizza Bianco ~ \$12 / loaf

## SALADS

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion ~ \$120

Romaine Hearts with Caesar Dressing ~ \$115

Fennel, Celery Root, & Parsley

with sliced red onion, lemon, and pecorino ~ \$120

Roasted Beets & Avocado with Balsamic Vinegar ~ \$120

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette ~ \$120



## PIZZA

18" round - 8 slices

**Classic \$27**

Bianco DiNapoli Tomatoes, mozzarella, Pecorino-Romano, Sicilian oregano

**Tomato \$25**

Bianco DiNapoli Tomatoes, Sicilian oregano

**Pepperoni \$32**

Bianco DiNapoli Tomatoes, mozzarella, pepperoni, Pecorino-Romano, Sicilian oregano

**Supreme \$ 35**

Bianco DiNapoli Tomatoes, cacio e pepe sausage, pepperoni, peppers, black olives, mushrooms, mozzarella, Pecorino-Romano

**Frankies Hot \$32**

Bianco DiNapoli Tomatoes, Frankies hot sausage, mozzarella, Pecorino-Romano

## HOUSE-MADE PASTAS & SPECIALS

Cavatelli with Hot Sausage & Browned Sage Butter ~ \$195

Cavatelli with Roasted Cauliflower & Browned Sage Butter ~ \$195

Sweet Sausage, Roasted Peppers, & Onions over Pine Nut Polenta ~\$150

Meatballs (25) with Pine Nuts & Raisins ~\$190

Chicken Scarpariello with Fennel Sausage, Cherry Peppers & Polenta ~ \$ 195

Eggplant Marinara with Pecorino ~ \$180

Herb Crusted Roasted Ribeye with Potatoes ~\$270

## LASAGNA ~ \$185

requires at least 1 week notice

Traditional Bolognese & Bechemel Lasagna

Vegetarian Option Available

## WHOLE PORCHETTA ~\$425

feeds 15 to 20 guests, requires at least 1 week notice

Porchetta, Oyster Mushrooms, Marsala served with Polenta & Broccoli Rabe

## DESSERT

Tiramisu ~ \$120

Chocolate Tart ~\$90

Ricotta Cheesecake ~ \$90

## **Additional Costs**

The following costs are based on the specifics of your event and are in addition to the food & beverage minimum requirements of each space.

### **STAFFING SERVICE:**

The staffing needed to execute your event is based on your final guest count, the venue & event timeline logistics, the amount of setup and break down time required, as well as the complexity of the menu. The service team is exclusive to your event and will manage the full run of show from set up to breakdown.

### **SERVICE WARE RENTALS:**

The service ware rentals required to execute each event fluctuates depending on the needs of the event and what is already available at the venue. Each proposal will receive an estimate of rental charges based on the given event logistics. This applies to events at Frankies as well as those at off-premise locations.

### **FACILITY & ADMINISTRATION FEE:**

All events are subject to facility or administration fee of 10% of the event's food & beverage total. This fee is not a gratuity and serves to offset ancillary expenses associated with the planning, administration, and production of the event. This applies to events both at Frankies and off-premise.

### **TAX:**

All event charges are subject to applicable TN sales & alcohol tax.

FRANKIES  
925

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alex@frankiesnashville.com | hello@frankiesnashville.com

@frankiesnashville | <https://www.frankiesnashville.com/>